

# DATE-NUT BREAD

## Grains/Breads

	70 servings	
	Weight	Measure
<b>*Date Pieces</b>	1 lb 5 ½ oz	.....
Sugar	7 ½ oz	1 cup
Salt	.....	1 Tbsp 1 tsp
<b>*Shortening</b>	7 oz	.....
<b>Frozen Eggs, thawed**</b>	14 oz	1 2/3 cups
Baking Soda	.....	3 Tbsp 2 ½ tsp
Cream of Tartar	.....	1 ½ tsp
<b>*Flour</b>	2 lb 3 ½ oz	.....
<b>*Walnuts, chopped</b>	14 2/3 oz	.....
Hot Water	.....	1 qt ½ cup

## Directions

1. In a separate bowl, cover dates with hot water. Set aside.
2. In a mixer bowl combine the sugar, salt, and shortening.
3. Add eggs, baking soda, cream of tartar, flour, walnuts, hot water, and drained dates to make a batter.
4. Mix on #2 speed of mixer for 2 minutes.
5. Scale 9 lb 8 oz of batter into an oiled sheet pan, 26" x 18" x 1".
6. Bake at 350°F, conventional oven, for 25 minutes, until a toothpick inserted in the center comes out clean.
7. When cool, dust the top with powdered sugar.
8. Cut pan 10 x 7 to make 70 pieces.

\*Commodities are in **Bold**.

\*\*All thawing time should be in the refrigerator.

**Serving: 1 piece**

**provides the equivalent of 1/4 oz of meat alternate (egg, nuts)  
and 3/4 serving grains/breads for Enhanced Meal Pattern**

**Yield: 70 pieces**

**Special Tip:**

May also be baked in a loaf pan – cut in 1-1/2” slices, then into thirds, to make chunky fingers.

**Nutrients Per Serving**

Calories	159	Saturated Fat	1.1g	Iron	.9mg
Protein	3g	Cholesterol	24mg	Calcium	13mg
Carbohydrate	21g	Vitamin A	12RE	Sodium	348mg
Total Fat	7.2g	Vitamin C	0mg	Dietary Fiber	1g

Recipe Provided by John Piquette, formerly of District #30 Schools, Ronan Montana  
*This recipes has not been standardized by the USDA.*

